

# Specials

## BACON-WRAPPED SCALLOPS\*\*

Large scallops, applewood bacon, jicama slaw, pepper jelly, cilantro. GF \$20.9

## NY STRIP\* SCAMPI

12 oz. Choice Braveheart Black Angus Beef®, topped with our house-made shrimp scampi. Garlic whipped potatoes and steamed broccoli. GF \$42.9

## MAHI-MAHI

Certified sustainable. Choice of topping and two house-made sides. \$28.9

## SEASONAL CATCH: RAINBOW TROUT

Certified sustainable. Broiled with lemon dill cucumber sauce. Garlic whipped potatoes and grilled asparagus. GF \$32.9

## SURF + TURF PASTA

Filet mignon\*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine. GFO VO \$28.9

## CHOCOLATE + PISTACHIO LAYER CAKE

Pistachio cream, toasted phyllo crunch, milk chocolate mousse, salted chocolate ganache. V \$10.9

## CHOCOLATE MARTINI

Tito's Handmade Vodka, Pennsylvania Dutch Chocolate Cream Liqueur, Crème de Cocoa, cream. \$15  
• sweet + silky •

\*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. \*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.